

THE PRENDERGAST STORE



FOR JUNE WEDDINGS

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R. E. Prendergast Engraving, Plate Printing, Die Stamping

207 Washington Avenue, Scranton.

Week's Social News

The preparations for the Knights Templar ball are moving on harmoniously. The only fly in the ointment, or crumpled rose leaf, which ever way you choose to quote it, is that so many more Knights want to come than can possibly be accommodated in this city unless there is a more general opening of hospitable doors.

Mr. and Mrs. Paul B. Bellin and Mr. and Mrs. B. E. Watson entertained a company of guests Monday night at the country club at a ping-pong party.

The Thursday Card club was delightfully entertained this week at "Brasserie" the beautiful country home of Mrs. Janet Dickson.

With June, "Imperial June of the emerald crown," standing facile princeps as the month of weddings, there is scarce a family in the land that is not touched in some way by this ever widening matrimonial current.

A pretty and informal dance was given last night at the Green Ridge Wheelmen's club, when among those present were: Mr. and Mrs. Albert Watson, Mr. and Mrs. Edwin Nettleton, Miss Eleanor Reynolds, Miss Nettleton, Miss Bunnell, Miss Van Cleef, Miss Watson, Miss Edith Hill, Miss Albino, Miss Foster, Miss Spencer, the Misses Sanderson, Messrs. Wolf, Torrey, Bessell, Smith, Bean, Foster, Linen, Jones, Dr. Kennedy and Dr. Corser.

Invitations should all be sent out at least two weeks before the great event. While there is no decided variation from season to season in wedding stationery, there is a little differentiation in the size of the paper, the color, the type and the wording that distinguishes the modish from that a little behind the times.

Miss Eleanor Anderson was warmly greeted by a host of friends in her old home this week. Miss Anderson has spent the past two years in Alamogordo, New Mexico, where as she naively expresses it, she has had a good time "in spots." She has been greatly missed during her absence, and her return is most welcome.

The custom of giving gifts to the bride is not so arbitrary as it was. While all family friends are usually glad to add their mite or little toward the setting up of the new roof-tree, it should neither be expected nor desired that mere formal acquaintances should feel it their duty to do so.

Dr. J. L. Wentz had a tally-ho party yesterday that went over the top. The musical Courier this week contains a three-page description of Francis Fisher Powers and his work in New York. Occupying a prominent place are portraits and complimentary notices of Miss Julia Clapp Allen and Miss Cordelia Freeman, of whom Scranton is so proud, their present connection with the Power's studio gives both these talented young women a place in the musical world of which they are most worthy and it is with the liveliest pleasure that their friends here congratulate them on a widening career.

While the fruit cake plays a less important part at the wedding of today than it formerly did, many still feel that the wedding is not quite all it should be without the cake made up of hours and after some time-honored recipe. A good recipe for the wedding cake is the following: Cream a scant pound of well-washed butter in a large bowl. Add little by little a pound of fine granulated powdered sugar, the grated rind of two lemons and juice of half a one. Knead well for ten minutes, using the hands or a flat wooden spoon. Break in, one by one, ten eggs, continuing the stirring and mixing. Add now half a cupful confectioner's molasses, with a teaspoonful of cloves, cinnamon and nutmeg, half a grated nutmeg and two teaspoonfuls of almond mixed in. Beat thoroughly, stir in a pound of flour three times and add it to the cake batter, stirring well. Finally stir in two teaspoonfuls of currants well washed and dried, two points of raisins seeded and chopped, one pound finely sliced candied citron and a gill each of brandy and Jamaica rum. Knead and mix thoroughly for fifteen or twenty minutes and then set away overnight to "ripen." After the breakfast is out of the way the next morning prepare your fire for a long slow baking. Have a good body of coal in the stove to start with in order that it may not need replenishing while the cake is in the oven. Turn off all the gas to the oven, and keep the door shut, except to add a small dish of cold water in the oven, replenishing it as it evaporates or grows hot.

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Musical Gossip.

The Symphony orchestra announce their next concert at the Lyceum on June 9, when they will give one of their usually delightful affairs. The forthcoming concert will be of a popular nature, and the programme will include numbers that will appeal in particular to lovers of the bright, cheerful and brilliant in music. The eighth Beethoven symphony, a suite for strings by Victor Herbert, variations on a German folk song by Seligfried Ochs, and a march by Reber, are part of the scheme. The soloist will be Miss Grace Spencer, the talented young soprano, of the society, who will make her professional debut at this concert. She is to sing two arias from grand opera, accompanied by full orchestra, to be announced later. At the annual meeting of the society, held last week, the following officers were elected: President, John M. Robertson; vice president, Dr. George Brown; secretary, Frank O'Hara; financial secretary, Miss Ella O'Connell; treasurer, Fred Wilmayer; librarian, Frank Clark, and Theodore Hombarger as conductor.

Miss Julia Allen will assist Mr. Francis Tibbee Powers and Mrs. Hadden Alexander, at a matinee musicale at Carnegie hall Saturday morning.

The following musical selections will be rendered at the morning and evening services tomorrow at Elm Park church, under the direction of J. Alfred Pennington, organist and choir master:

MORNING. Organ—Allegretto in G.....Gladstone. Hymn—antem. "The King of Love My Supremacy." Organ—Cavatina in A minor.....St. Mary. Organ—Solemn "Eye Hath Not Seen".....Coffin. Organ—Grand Chorale in B flat.....Dubois.

EVENING. Organ—Larghetto del Signore Rosa.....List. Choir—Antem. "The Lord Is My Light." Parker. Organ—Verbum Supernum.....Gullmark. Duet for Baritone and Bass—"Lord Cause Thy Face to Shine." Mr. Warren and Dr. Woodcock. Choir—Hymn—"The Lord Is My Shepherd." Organ—Allegro Moderato in F.....Kochat.

Miss Freeman, who has been in New York all the week, will resume teaching today, and the Studio club rehearsal, which has been omitted this week, will be held at the usual hour, tea being served at half after five.

Mr. Theodore Hombarger, Mr. Fred Wilmayer, Mr. Frank O'Hara, Mr. John M. Robertson, Mr. Harvey Blackwood, attended the Concordia concert in Wilkes-Barre Tuesday evening, to hear Leo Schultz, the great cellist. A large delegation from the Liederkranz were present at the affair.

The regular Friday evening rehearsal of the Symphony orchestra was postponed to this evening, to give the members an opportunity to attend the concert of the Kneisels in Wilkes-Barre last evening.

Under the direction of Organist J. M. Chance, the following musical selections will be used at tomorrow's worship in the Second Presbyterian church:

MORNING. Organ Prelude—Andante.....Rheinberger. Anthem—"From Egypt's Bondage".....Shelley. Quartette and Choir. Chantry—Duet, Select—Misses Black and Gargan. Organ Postlude.....Polleri.

EVENING. Organ Prelude—"Hymn to Saint Cecilia".....Gounod. Anthem—"Blessed Are the People whose God is the Lord".....Quartette and Choir. Offertory—Quartette, "Rejoice in the Lord".....Lunsing. Misses Black and Gargan, Messrs. Goppel and Morgan.

The instruments used by the members of the Kneisel quartette are probably the most valuable and most interesting art treasures ever brought to this city. They represent a money value of about \$25,000. Mr. Kneisel and Mr. Schroeder play upon genuine "Strauss" while Mr. Stevens plays a Gaspard de Salvé viola. Mr. Theodore played upon an Amati of great beauty. The quartette was entertained by members of the Symphony orchestra after the concert, and it is needless to say that the tone of conversation and exposure of all eyes were these precious instruments—especially the 'cello, a Stradivarius of which is very rarely seen these days.

Jonas Long's Sons Saturday News

Groceries in Basement | Chinaware and Cut Glass in Basement

Today's Shoe Offer. Boy's Washable Suits

Women's Oxford Ties are the proper footwear for this time of the year. Our department is complete in some of the best made Ties. A visit here today, when you can take time to try them on will convince you that the Dongola or Vici Kid or Patent Leather Oxford Ties at any of the following prices according to their quality will be a surprise at \$1.00, \$1.25, \$1.48, \$2.00 and \$2.50. A pair. Up-to-the-minute styles are the kind that you will find here.

We display more styles in Boys' Washable Suits, Blouses, Waists and Caps than any house in this city. Our Saturday Specials: Boys' Washable Suit in dark Cheviot, Denims and Galateas. Large collar, prettily trimmed, size 3 to 10 years. All colors..... 98c. Boys' Wash Hats, Caps and Tam O'Shanter's, to match suit, in all the pretty colors adapted for children's wear at 25c and..... 50c. Boys' Wash Suits in dark and light colors, neatly made and trimmed. Sizes 3 to 10 years. Today..... 50c. Boys' Linen Crashes, Piques and pretty Wash Cheviots, all the new Summer shades, elegantly made and trimmed. Size 3 to 10 years. Priced at..... 1.48

Men's Shirts. This is a new Spring line of shirts. There is a choice selection, mostly in stripes and polka dots, also figured. You will find every size you want. The bosoms are full pleated, cut full length and good width, finished like all \$1.25 and \$1.50 shirts, and in many instances sold for such. Our price for today..... \$1.00

Boys' SHIRT WAISTS—The new style for Summer. "Wear just like papa wears." All styles, all colors. Laundered soft effects, with collar and detachable collar. 5 to 13 years at..... 50c and 75c. We make a Specialty of the K. & E. Waists.

Ping Pong. Do you play it? The greatest craze of the year. For indoor games it is considered one of the best. Young and old can play it. A range of prices for complete set, vellum and wood racquets, balls and net. Priced at..... 98c up Main Floor.

Boys' STRAW HATS—In all the new styles and colors. Every style you think could be made is here. It is one of the largest assortments we ever had to show. A range of prices from..... 19c to 50c. Boys' KNEE PANTS—A special lot of navy blue wool Cheviots, made and trimmed in a splendid manner. Sizes 3 to 15 years. Priced at..... 25c. Hosiery—For women and children, for infants and men. You will find at this department all sizes and wide range of styles.

Candy. Honey Comb, the only place in this city to buy it. Delicious. Something new in the candy line. At Candy Counter at 5c and 10c package. Women's All Linen Handkerchiefs at 9c each, 1/4 and 1/2-inch hems.

FLORODORA NECK RUFFS—A line of beauties in black and white, white and black, all black, and all white, also grey and black. Made from Liberty Silk. Come one to two yards long, at a range of prices from..... 1.25 up. Books. Dorothy Vernon of Haddon Hall, by Chas. Major, author of "When Knighthood Was in Flower." Illustrated by Howard Chandler Christy. Regular price \$1.50. Our price..... \$1.10

Movements of People.

Mr. and Mrs. E. L. Fuller have returned from New York. Mr. and Mrs. T. C. VanStorch have returned from New York. Miss Bradley left on Wednesday for her home in Newburgh, N. Y. Mr. and Mrs. Harry Davis, of Philadelphia, were the guests of Mr. and Mrs. J. D. Davenport this week. Clarence Gilmore left on Monday for his new home in New Mexico. Ernest Gilmore is about to go to Wisconsin to take up his residence. Mr. H. F. Wells, of the Cramer-Wells company, left Thursday for Warren, Pa., where her father is very ill and not expected to recover. Frank E. Weir, a coal operator of Kansas City, Mo., who came here to visit his sister, Mrs. J. M. Brown, of Capouse avenue, has returned home.

DOMESTIC SCIENCE.

Menu for Sunday, May 11.

- BREAKFAST. Strawberries and Cream, Oat Flakes, Crisped Bacon, Poached Eggs on Toast, Coffee. DINNER. Cream of Asparagus Soup, Contons, Béchamel, Sautéed Chicken, Veal Pot Pie, Mashed Potatoes, Rice, Spinach, Lettuce Salad, Sautéed Chicken, Bar Le Duc Jelly, Oranges, Black Coffee. SUPPER. Friedella served on Brown Bread from Chafing Dish, Almond Custard, Sponge Cake, Russian Tea.

They will pray for a blessing on the young people. Acknowledgment of all wedding gifts should be made as quickly as possible after their receipt. When they come several days before the wedding—they can usually be attended to at once—but if delayed until the wedding day, can seldom be answered before the return from the wedding journey.

In selecting the wedding gifts the future environment and circumstances of the young people are to be taken into account. If they are to keep house they will need to appreciate a wider variety of equipment and furnishings than as though they are to board. A sensible present sent recently from Philadelphia to a bride about to start housekeeping on a ranch, consisted of a half dozen each of the best quality bath towels, hand towels, tea, dish, glass and roller towels, a half dozen dish cloths and the same number of silver polishing cloths. All were linnens and marked and the roller towels sewed together, ready to hang.

Last autumn a California bride who was also about to embark on a ranch life, counted as one of her most acceptable presents many jars, cans and bottles containing canned fruits, preserves, jellies, pickles and cat-naps. This same little bride returning from her wedding journey to the new house, already furnished, found her cupboard filled with freshly cooked provisions, table set, linens and kettle boiling—everything ready for their first meal. It was her girl friends who had prepared the pleasant surprise, after which they withdrew, leaving the young people to break their first bread in the new home by themselves.

While dairy china and table linen, cut glass and silver are always a joy to the bride who loves pretty things about her, the house furnishings show an assortment of useful, sensible things not apt to be overlooked—that will also find appreciation. Among these are "twisters," a sort of gimlet arrangement to cut potatoes for French frying, potato ball acceptor, prettily decorated silver skewers, pineapple, egg snare and egg separator, a clever little device that can be fastened to an ordinary tumbler by means of a spring clip on one side. When the egg is broken on to the strainer which has numerous slits opening into the glass the thinner white

strains through, leaving the yolk on the upper side. An attractive addition for the dessert course at dinner is a silver poll-parrot, who opens his bill to receive any soft-shelled nuts to crack.

One of the most useful kitchen utensils for either bride or matron is a food chopper. Designed originally for meats, its utility have been so enlarged as to include vegetables, nuts, bread crumbs, figs, citrons, raisins, cheese, mint or anything. Cleanliness, saving time, ease of use and economy are required. The new cutters come with several adjustments to fit the purpose desired, and ladies, respectives, findables and all kinds of potted meats and fish can be prepared in about a tenth of the time required by the old chopping bowl and knife method. The best choppers are easily cleaned, easily put together and easy to operate.

Here is a good recipe for yeast loaf that is excellent served either hot or cold. Take three pounds of yeast loaf and put through a chopper using the medium cutter. Mix with four crackers, also put through the cutter; three eggs slightly beaten and mixed with three tablespoonfuls of butter. Bake two and one-half hours, basting occasionally with butter and hot water.

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Butter and the fine paper a round cake mold holding about five quarts. If the tin is merely buttered the salt will give the cake a noticeable taste. Hence the paper. Pour the mixture into the tin and let it bake about five hours. The secret of success in making a black, moist, delicious cake lies not so much in the ingredients as in the manner of baking, which must be extremely slow. When done leave undisturbed in the pan to cool for several hours. Then turn out, take off the paper, and place on a baking sack upside down until ready to use. Many people prefer the wedding cake without icing—but that is a matter of taste. Emma Padlock Tolford.



Novel Designs



The weight of style evidence gives the verdict in favor of our clothes for the boys and little fellows.

This department is well known in this city for its completeness, both in arrangement and assortment of boys' fashions.

We are just as careful about the details of our Boys' Clothing as we are of our Men's. These facts are worth considering; it means clothes satisfaction to yourself and boy. Our prices are always consistent with quality.

Vestee Suits from \$2.50 to \$6.50. Sailor Blouse Suits from \$2.00 to \$6.00. Two-Piece Short Pants Suits from \$3.00 to \$5.50. Young Men's Long Trousers Suits from \$6.50 to \$10.00.

Our "Little Gent" Is the Popular Shoe for Boys.



Samter Brothers, Complete Outfitters



CURE FOR HEMORRHOIDS.

Humphreys' Witch Hazel Oil cures Piles or Hemorrhoids—External or Internal. One application gives relief. Sample mailed free. At Druggists, or mailed for 25 cts. Humphreys' Med. Co., 111 William St., N. Y.